

=> d bib ab 18

L34 ANSWER 18 OF 27 FSTA COPYRIGHT 1999 IFIS
AN 74(06):L0363 FSTA FS FSTA
TI [Foaming agents in the manufacture of some sugar **confectionery**
products.]
AU Postavaru, D.
CS Fabrica de Produse Zaharoase, Bucharest, Rumania
SO Industria Alimentara, (1972) 23 (11) 631.
DT Journal
LA Romanian
AB Incorporation of air in caramel, halva, nougat and other masses and
fillings is briefly considered. A batch mixer with a whisk may be used
for
this purpose; and a modern continuous foam-making apparatus consisting of
a container with the material to be aerated + the **foaming**
agent into which compressed air is introduced, the mixture passing
through glass beads before emerging, is described and diagrammatically
illustrated. Preparation of syrup foam is simple, but must be carried out
in the absence of fat which breaks down the emulsion. (SKK)

=> d his

(FILE 'HOME' ENTERED AT 13:38:30 ON 01 NOV 1999)

FILE 'USPATFULL' ENTERED AT 13:38:37 ON 01 NOV 1999

L1 7812 S CONFECTION? OR CANDY
L2 448 S LACTITOL
L3 2567 S TREHALOSE
L4 133 S PALATINIT
L5 3019 S L2 OR L3 OR L4
L6 245 S L5 AND L1
L7 2697 S L3 OR L4
L8 166 S L1 AND L7
L9 8448 S FOAMING AGENT
L10 174 S L1 AND L9
L11 107 S VOLATILE FOAMING AGENT
L12 0 S L1 AND L11
L13 324166 S ALCOHOL# OR ETHANOL
L14 894 S L13 (P) L9
L15 7 S L14 AND L1
L16 14 S L9 (P) L1
L17 0 S 5236730/PAT
L18 0 S 5236730/PN
L19 1 S US5236730/PN
L20 1 S L19 AND L9
L21 4693 S VOLATILE ORGANIC SOLVENT#
L22 63 S L21 AND L1
L23 33 S L22 AND L9
L24 285620 S ETHANOL OR PENTANE OR ETHER
L25 843 S L24 (P) L9
L26 5 S L25 AND L1
L27 1 S L1 (P) L9 (P) (L24)

FILE 'FSTA' ENTERED AT 14:06:30 ON 01 NOV 1999

L28 9830 S L1
L29 135 S L9

L30 15664 S L24
L31 0 S L28 AND L29 AND L30
L32 2 S L30 AND L29
L33 0 S VOLATILE FOAMING AGENT
L34 27 S L29 AND L28

=> log hold

COST IN U.S. DOLLARS

SINCE FILE
ENTRY
20.07

TOTAL
SESSION
90.03

FULL ESTIMATED COST

SESSION WILL BE HELD FOR 60 MINUTES

STN INTERNATIONAL SESSION SUSPENDED AT 14:11:55 ON 01 NOV 1999

TYMNET: call cleared by request

please log in: +++

OK

ATHZ

OK

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